

Model DBC45 BLAST CHILLER/SHOCK FREEZER User's Manual



For Service Information, call 1-888-673-4639

Please provide following information:

- Model number
- Serial number
- Part Description and number as shown in parts list.

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INTRODUCTION

You have just purchased the new Dinex Equipment. Please read this manual for helpful guidelines on how to use your Equipment. Should you have any questions concerning the Equipment, please call the Dinex Hotline at 1-888-673-4639 (Monday through Friday from 8 am to 5 pm, Eastern Standard Time).

The Model DBC45 Blast Chiller/Shock Freezer is used to rapidly chill cooked foods to temperatures suitable for refrigerated or frozen storage. It has a capacity of (4) 12" x 20" x 2-1/2" pans (not included). Model DBC45, in Chiller mode, is capable of lowering the core temperature of up to 45 lbs. of food from 160° F to 40° F within 90 minutes. In Shock Freeze mode it is capable of lowering the core temperature of up to 27 lbs. of food from 160° F to 0° F within 4 hours. Model DBC45 includes UV sterilization as an option. It employs a high velocity flow of cooled air to assure even cooling of the food product, and to quickly bring the food temperature through the danger zone in which bacteria multiply rapidly. This is done in accordance with HACCP, FDA and all state regulations.

CONTROLLER FEATURES

The electronic control system is solid state and is based on the latest microprocessor technology. The display is VFD Industrial Type. It displays 2 lines of 20 characters each and allows operator viewing from any angle. The display is programmed to show clear step-by-step instructions and operating data. It is capable of storing 250 sets of data and 150 recipes. The unit has built-in safety and self-diagnostic systems. The controller notifies the operator if various faults, as listed below, should occur:

- Power supply failure / Restoration of power
- Faulty air temperature probe
- Faulty food temperature probe
- High air temperature (above 140° F)
- Low air temperature (below -35° F)
- High food temperature (above 180° F)
- Low food temperature (below 35° F)
- Excessively high pressure.

As an option, the unit can be operated by a PC. The PC interface allows the operator to remotely program the unit, operate it, download the data and print the data.

OPERATING MODES

The operator can choose from the following modes:

Automatic Mode

This is the preferred mode, in which the food probe is active and takes part in controlling the chilling or freezing processes. The cycle will never proceed to its next step until the food probe has reached its set breaking temperature. The operator needs only to select the recipe number of the food to be processed (up to 150 recipes can be programmed), then insert the probe into the food. It is recommended that the operator remove the food when its temperature starts to flash and the display shows "Ready". The unit will automatically switch into holding mode (cavity air temperature between 35° F and 42° F) when the food has reached the end cycle programmed temperature.

Manual Mode

Operating time is set manually, by the operator, for the meal that has been chosen. Air temperature is controlled by the air probe. If the food probe has been inserted into the food it will provide temperature readouts only. The unit will automatically switch into the holding mode at the end of the cycle.

OPERATING CYCLES

The operator can choose from the following 3 operating cycles:

MODE	END FOOD TEMP.	USES	NOTES
Soft Chill	38° F To 40° F	For low density foods	Air temp. is 28°°F to 35°F
Hard Chill	38° F To 40° F	For medium and high density foods	Air temp starts at 0°F, rises to 28°F to 35°F when food core temp. reaches 60°F
Shock Freeze	0°F	Freeze for longer storage	Air temp is held at - 25°F to -15°F

!NOTE: All Chill and Freeze Cycles automatically go into **HOLDING MODE** when the selected food core temperature is reached and remain there until the operator stops the cycle.

ADDITIONAL CYCLES

MODE	USES	NOTES
Defrost	To defrost the evaporator, not the food.	Use after shock freezing cycle
UV	To sterilize the cavity, not the food.	Use when desired
Heat Probe	To heat the food probe	Allows easier extraction from the food

PC CONNECTION (OPTIONAL)

The unit can be programmed and operated from a remote PC via modem and software (Windows 95, 98, NT, XP). Maximum distance is 4000 ft. Full instructions are supplied on a computer disc, which is furnished when the computer connection is ordered.

INSTALLATION

! WARNING: Read and carefully follow all of the instructions in this manual before you attempt to install this equipment.

! NOTE: Any changes made to the equipment without authorization from the factory will void the warranty.

PREPARATION

- Check the integrity of the unit once it is unpacked
- Check to make sure the floor is level
- Check that the available power supply (Voltage, # of phases, Hz, Amps, max. fuse size) corresponds to the ratings on the nameplate and that correctly rated electrical protection is provided (VOLTAGE MUST BE WITHIN $\pm 5\%$ FROM THE NAMEPLATE VALUE).

INSTALLATION

Dimensions

Overall dimensions are 29 1/2" left to right, 28 1/4" front to back, 35 1/2" height. With the door open 90° the front to back distance is 55 1/2".

Location

Ambient air temperature should be no greater than 90°F to ensure the rated performance.

Do NOT install the unit near a heat source, in an area exposed to direct sunlight, or in a closed area with high temperatures and insufficient air change.

Level the unit by rotating its adjustable feet, ensuring that the weight of the unit is off the legs when doing so.

Make certain that the unit is correctly leveled - correct functioning may be compromised if it is not.

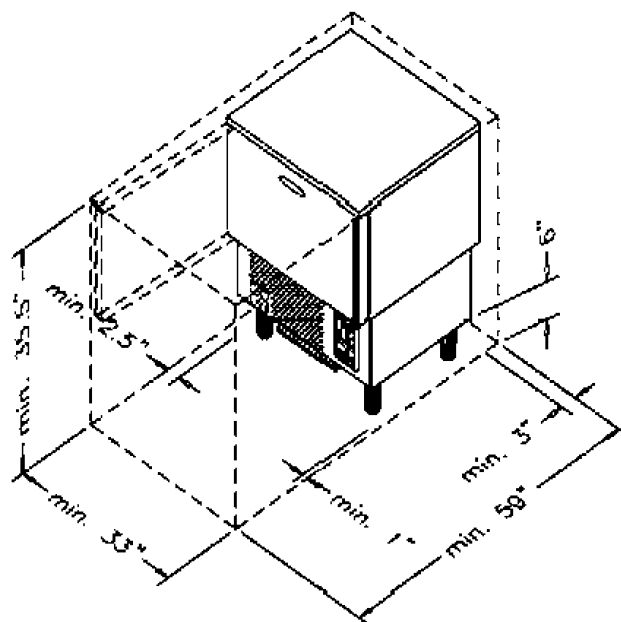
Mount the rails for the drain pan, using the screws sent with the unit. The mounting inserts are already in place under the unit. Slide the drain pan on the rails.

Plug the power supply cord into a proper outlet in accordance with the chart below.

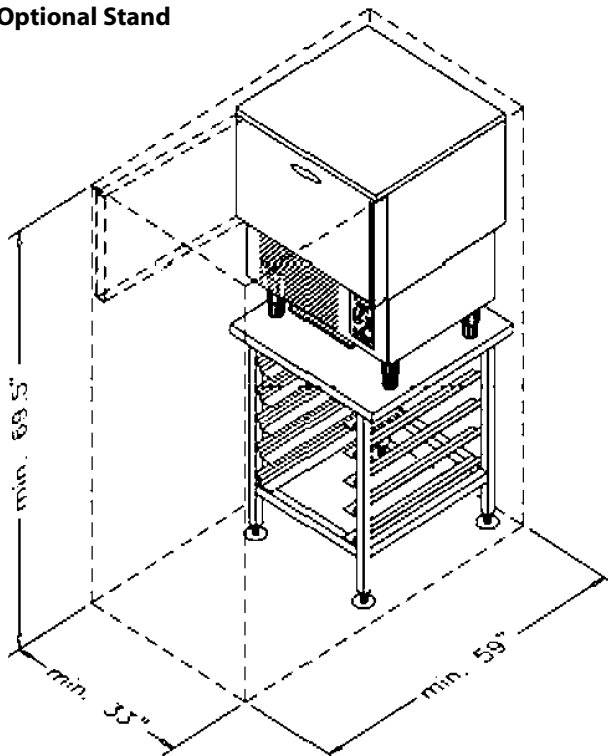
MODEL	VOLTAGE	HZ	HP	AMPS	NOTES
DBC45	208, 1 PH	60	1	7	6-15P

Spaces Around The Cabinet

- At least 1" clear space is required on the right side of the cabinet for air flow and service.
- At least 2.5" clear space is required on the left side of the cabinet for door opening and air flow.
- At least 3" clear space is required on the rear of the cabinet for optimum air flow.
- Enough space should be provided in front of the cabinet to fully open the door.



Optional Stand



USING THE DBC45 TECHNOLOGY

BLAST CHILLING

All cooked food rapidly loses its quality and aroma if it is not served promptly. Natural bacteria growth, the main reason why food becomes stale, takes place at an exponential rate between 140°F and 40°F. However lower temperatures have a hibernating effect that increases as the temperature drops, thereby gradually reducing bacterial activity until it stops altogether. Only fast reduction of the temperature at the product's core allows its initial characteristics to be maintained intact. The DBC45 blast chiller gets food through this high-risk temperature band rapidly, cooling the core of the product to 40°F within 90 minutes. This conserves food quality, color and aroma while increasing its storage life. After blast chilling, the food can be preserved at 38°F for up to 5 days.

SHOCK FREEZING

For storage over the medium-long term, food has to be shock frozen (to 0°F or below). Freezing means converting the water contained in food into crystals. Thanks to the high speed at which low temperature penetrates the food, the DBC45 shock freezer assures the formation of small crystals (micro-crystals) that do not damage the product in any way. Uncooked raw materials, semi-processed food and cooked food can be treated safely. When the food is thawed, no liquids, consistency, weight or aroma will be lost, and all its initial qualities will remain unchanged.

SOFT CHILL CYCLE (160°F to 40°F)

This cycle is recommended for "delicate", light, thin products or small piece sizes, such as vegetables, creams, sweets, fish products and fried foods. Soft chilling lowers the food temperature quickly, but extremely delicately so as not to damage the outside of the food. This is the ideal cycle to chill any food quickly but delicately, even in haute cuisine.

HARD CHILL CYCLE (160°F TO 40°F)

Hard chilling is suited for "dense" products and products with a high fat content, in large pieces or those products typically more difficult to chill. Careful chilling control ensures that the end temperature of 40°F is reached at the core of the product, with no danger of freezing and damaging the product, not even on its surface.

SHOCK FREEZE CYCLE (160°F TO 0°F)

This cycle is recommended when you want to store food for several weeks or months, at temperatures below 0°F. Freezers are suited for storing ready frozen foods, but not for freezing them. During shock freezing, the liquids contained in the food are transformed into micro-crystals that do not harm the tissue structure. When the food is used and thawed, its quality will be excellent. It is especially suited for all semi-processed food and raw products.

CONTROL PANEL FOR MODEL DBC45 BLAST CHILLER



KEYBOARD KEYS

ON/OFF & START/STOP  ON/OFF  START/STOP	CYCLE KEYS  SOFT CYCLE  HARD CYCLE  SHOCK CYCLE  AUTOMATIC CYCLE  MANUAL CYCLE  UV LIGHT CYCLE  DEFROST CYCLE  PRINT  HEAT PROBE CYCLE
PROGRAMMING KEYS  UP  DOWN  SELECT  ENTER	

KEY COMBINATIONS

> **Initial Programming** state – to initially set the device

- With the display reading **"OFF"**, press and hold  (**"START/STOP"**) for 5 seconds

> **Cycles programming** state – to initially set the cycles

- With the display reading **"OFF"**, press  (**"ENTER"**) for 1 second

> **Recipe name programming** state – to enter recipe names

- With the display reading **"OFF"**, press  (**"A"**) for 10 seconds

> **Load default values** state – to load the standard parameters

- With the display reading **"OFF"**, press  (**"UP"**) for 10 seconds

> **Clear events memory** state – to clear obsolete data

- With the display reading **"OFF"**, press  +  (**"UP"+"DOWN"**) for 10 seconds

> **Ready To Go** state – in order to start a cycle

- If the controller is not **"OFF"**, press  (**"ON/OFF"**) once.

PROGRAMMING

1. INITIAL PROGRAMMING

NOTE: Initial programming is preset at the factory. Use this section only if changes are desired. If no changes are to be made, skip to Page 8. (2. Programming the cycles).

a. With the display reading **"OFF"**, press

(**"START/STOP"**) for a few seconds.



OFF

b. To change the language, press



or



then press



**SELECT LANGUAGE
ENGLISH**

c. Enter the default password by pressing, in order, the



and



buttons.

**INITIAL PROGRAMMING
ENTER PASSWORD: *****

d. If you do **not** wish to change the password, press



To change the default password, press



or



for **"YES"** then press



**CHANGE PASSWORD?
NO**

The password will always be a combination of three of the six available cycles:



(**"SOFT"**, **"HARD"**, **"SHOCK"**, **"DEF"**, **"UV"**, **"HEAT PROBE"**).

Type the new password, then press



Be sure to remember the new password and keep a record of it in a safe place.

e. To change the year, press



or



then

then press



**SET YEAR
2006**

2006(year)

Blinks

f. To change the month, press



or



then press



**SET MONTH
07**

07(month)

Blinks

g. To change the day, press



then press



**SET DAY
03**

03(day)

Blinks

h. To set the hour, press  or  (be sure to continue to press the buttons until the hour and "AM" or "PM" show correctly) then press .

SET TIME
10:25 AM

10(hours)
Blinks

i. To set the minutes, press  or  then press .

SET TIME
10:25 AM

25(minutes)
Blinks

The high air alarm temperature should be left at 140 °F.
However, if a change is desired:

j. To change the temperature, press  or  then press .

HIGH AIR ALARM
140°F

140
Blinks

The low air alarm temperature should be left at -35 °F.
However, if a change is desired:

k. To change the temperature, press  or  then press .

LOW AIR ALARM
-35°F

-35
Blinks

The high food alarm temperature should be left at 180 °F.
However, to make a change:

l. To change the temperature, press  or  then press .

HIGH FOOD ALARM
180°F

180
Blinks

The low food alarm temperature should be left at 35 °F.
However, to make a change:

m. To change the temperature, press  or  then press .

LOW AIR ALARM
35°F

35
Blinks

n. To change to YES or NO, press  or  then press .

SHOCK FREEZE?
YES

YES
Blinks

o. To change to temperature, press  or  then press .

SHOCK FREEZE
-5°F

-5
Blinks

p. To change to YES or NO, press  or  then press .

UV CYCLE?
NO

NO
Blinks

q. To change to YES or NO, press  or  then press .

DEFROST CYCLE?
YES

YES
Blinks

r. To change to **YES** or **NO**, press  or 
then press  .

PC CONNECTION?
NO


Blinks

For **YES**, the display will show:
The P.C. baud rate should be left at 38400.
However, to make a change:

PC BAUD RATE
38400


Blinks

s. To change the band rate, press  or 
then press  .

t. To change the number (between 01 & 32), press  or 
then press  .

CHILLER NETWORK ID
#01


Blinks

u. To change to **YES** or **NO**, press  or 
then press  .

PRINTER CONNECTION?
NO


Blinks

v. To change the timing, press  or 
then press  .

PRINT & SAVE EVENTS
EVERY 15 MIN


Blinks

w. To change to **YES** or **NO**, press  or 
then press  .

PRINT DURING CYCLE
NO


Blinks

x. To change to **YES** or **NO**, press  or 
then press  .

RECIPES?
NO


Blinks

y. To change to **YES** or **NO**, press  or 
then press  .

NAFEM COMMUNICATION
NO


Blinks

The display will show:

INITIAL PROGRAMMING
COMPLETE

! **NOTE:** During programming  *ey* can be used to return to the previous screen (except at the steps 1h, 1i and 3d, when it has different functions).

 *ey* is used to confirm the settings and advance to the next screen.

2. PROGRAMMING THE CYCLES

a. With the display reading "**OFF**", then press  .

OFF

b. Enter your password (see page 7), then press .

**PARAM. PROGRAMMING
ENTER PASSWORD: *****

The **LED** for **"A"** will be **"ON"**. The **LED'S** for cycles will be blinking

**AUTOMATIC MODE
PROGRAMMING CYCLE**

AUTOMATIC SOFT CYCLE PARAMETERS PROGRAMMING

c. Press . The **LED** for **"SOFT"** will be **"ON"**

**PARAM. PROGRAMMING
AUTOMATIC SOFT CYCLE**

After about 2 seconds the display will automatically change to:

**LOW AIR TEMPERATURE
28°F**

28

Blinks

d. To change the temperature, press  or 

then press .

e. To change the temperature, press  or 

then press .

**HIGH AIR TEMPERATURE
35°F**

35

Blinks

f. To change the temperature, press  or 

then press .

**FOOD TEMPERATURE
40°F**

40

Blinks

g. To change the temperature, press  or 

then press .

**HOLDING LOW TEMP
35°F**

35

Blinks

h. To change the temperature, press  or 

then press .

**HOLDING HIGH TEMP.
42°F**

42

Blinks

The display will show:

**AUTOMATIC SOFT
CYCLE PROGRAMMING
COMPLETE**

After about 2 seconds the display will automatically change to:

**AUTOMATIC MODE
PROGRAMMING CYCLE**

AUTOMATIC HARD CYCLE PARAMETERS PROGRAMMING

i. Press the  button. The **LED** for **"HARD"** will be **"ON"**.

**PARAM. PROGRAMMING
AUTOMATIC HARD CYCLE**

After about 2 seconds the display will automatically change to::

j. To change the temperature press  or 
then press .

LOW AIR TEMP PART 1
0°F

0
Blinks

k. To change the temperature press  or 
then press .

HIGH AIR TEMP PART 1
10°F

10
Blinks

l. To change the temperature press  or 
then press .

BREAKING TEMPERATURE
60°F

60
Blinks

m. To change the temperature press  or 
then press .

LOW AIR TEMP PART 2
28°F

28
Blinks

n. To change the temperature press  or 
then press .

HIGH AIR TEMP PART 2
35°F

35
Blinks

o. To change the temperature press  or 
then press .

HARD FOOD TEMP
40°F

40
Blinks

p. To change the temperature press  or 
then press .

HOLDING LOW TEMP
35°F

35
Blinks

q. To change the temperature press  or 
then press .

HOLDING HIGH TEMP
42°F

42
Blinks

The display will show:

**AUTOMATIC HARD
CYCLE PROGRAMMING
COMPLETE**

After about 2 seconds the display will automatically change to:

**AUTOMATIC MODE
PROGRAMMING CYCLE**

AUTOMATIC SHOCK CYCLE PARAMETERS PROGRAMMING

r. Press the  button. The **LED** for “**SHOCK**” will be “**ON**”.

**PARAM. PROGRAMMING
AUTO SHOCK CYCLE**

After about 2 seconds the display will automatically change to:

s. To change the temperature press  or 
then press .

LOW AIR TEMPERATURE
-25°F

-25
Blinks

t. To change the temperature press  or 
then press  .

HIGH AIR TEMPERATURE
-15°F -15
Blinks

u. To change the temperature press  or 
then press  .

FOOD TEMPERATURE
0°F 0
Blinks

v. To change the temperature press  or 
then press  .

HOLDING LOW TEMP
-4°F -4
Blinks

w. To change the temperature press  or 
then press  .

HOLDING HIGH TEMP
3°F 3
Blinks

The display will show:

AUTO SHOCK CYCLE
PROGRAMMING
COMPLETE

After about 2 seconds the display will automatically change to:

AUTOMATIC MODE
PROGRAMMING
COMPLETE

UV LIGHT CYCLE PARAMETERS PROGRAMMING

x. Press the  button. The **LED** for "**UV LIGHT**" will be "**ON**".

PARAM. PROGRAMMING
UV CYCLE

After about 2 seconds the display will automatically change to:

y. To change the time press  or 
then press  .

UV CYCLE TIME
H 00:30 MIN 00:30
Blinks

The display will show:

UV CYCLE
PROGRAMMING
COMPLETE

After about 2 seconds the display will automatically change to:

AUTOMATIC MODE
PROGRAMMING CYCLE

DEFROST CYCLE PARAMETERS PROGRAMMING

z. Press the button  . The **LED** for "**DEFROST**" will be "**ON**".

PARAM. PROGRAMMING
DEFROST CYCLE

After about 2 seconds the display will automatically change to:

TOTAL TIME
05 MIN

05

Blinks

aa. To change the time, press  or  then press .

The display will show:

DEFROST CYCLE
PROGRAMMING
COMPLETE

After about 2 seconds the display will automatically change to:

AUTOMATIC MODE
PROGRAMMING CYCLE

! NOTE: The defrost is done by running the evaporator fan for 5 minutes with the door open.

HEATED PROBE CYCLE PARAMETERS PROGRAMMING

bb. Press the  button. The **LED** for **"HEATED PROBE"** will be **"ON"**.

PARAM. PROGRAMMING
HEATED PROBE CYCLE

After about 2 seconds the display will automatically change to:

HEATING TEMPERATURE
30°F

30

Blinks

cc. To change the temperature, press  or  then press .

dd. To change the time, press  or  then press .

HEATING TIME
05 SEC

05

Blinks

The display will show:

HEATED PROBE CYCLE
PROGRAMMING
COMPLETE

After about 2 seconds the display will automatically change to:

AUTOMATIC MODE
PROGRAMMING CYCLE

ee. Press  to program the manual mode. The **"M" LED** will be steady **"ON"** and the **6 "CYCLE LED'S"** will all blink.

MANUAL MODE
PROGRAMMING CYCLE

MANUAL SOFT CYCLE PARAMETERS PROGRAMMING

ff. Press . The **LED** for **"SOFT"** will be **"ON"**

PARAM. PROGRAMMING
MANUAL SOFT CYCLE

After about 2 seconds the display will automatically change to:

LOW AIR TEMPERATURE
28°F

28

Blinks

gg. To change the temperature, press  or  then press .

hh. To change the temperature, press  or  then press .

HIGH AIR TEMPERATURE
35°F 35
Blinks

ii. To change the time, press  or  then press .

TOTAL TIME
H 01:30 MIN 01:30
Blinks

jj. To change the temperature, press  or  then press .

HOLDING LOW TEMP
35°F 35
Blinks

kk. To change the temperature, press  or  then press .

HOLDING HIGH TEMP
42°F 42
Blinks

The display will show:

MANUAL SOFT CYCLE
PROGRAMMING
COMPLETE

After about 2 seconds the display will automatically change to:

MANUAL MODE
PROGRAMMING CYCLE

MANUAL HARD CYCLE PARAMETERS PROGRAMMING

ll. Press the  button. The **LED** for “**HARD**” will be “**ON**”.

PARAM. PROGRAMMING
MANUAL HARD CYCLE

After about 2 seconds the display will automatically change to:

LOW AIR TEMP PART 1
0°F 0
Blinks

mm. To change the temperature, press  or  then press .

nn. To change the temperature, press  or  then press .

HIGH AIR TEMP PART 1
10°F 10
Blinks

oo. To change the time, press  or  then press .

TIME 1
H 01:00 MIN 01::00
Blinks

pp. To change the temperature, press  or  then press .

LOW AIR TEMP PART 2
28°F 28
Blinks

qq. To change the temperature, press  or  then press .

HIGH AIR TEMP PART 2
35°F 35
Blinks

rr. To change the time, press  or  then press .

TIME 2
H 01:00 MIN 01::00
Blinks

ss. To change the temperature, press  or  then press .

HOLDING LOW TEMP
35°F 35
Blinks

tt. To change the temperature, press  or  then press .

HOLDING HIGH TEMP
42°F 42
Blinks

The display will show:

**MANUAL HARD CYCLE
PROGRAMMING
COMPLETE**

After about 2 seconds the display will automatically change to:

**MANUAL MODE
PROGRAMMING CYCLE**

MANUAL SHOCK CYCLE PARAMETERS PROGRAMMING

uu. Press the  button. The **LED** for "**SHOCK**" will be "**ON**".

**PARAM. PROGRAMMING
MANUAL SHOCK CYCLE**

After about 2 seconds the display will automatically change to:

**LOW AIR TEMPERATURE
-25°F**

-25

Blinks

vv. To change the temperature, press  or  then press  .

ww. To change the temperature, press  or  then press  .

**HIGH AIR TEMPERATURE
-15°F**

-15

Blinks

xx. To change the time, press  or  then press  .

**TOTAL TIME
H 0:400 MIN**

04:00

Blinks

yy. To change the temperature, press  or  then press  .

**HOLDING LOW TEMP
-4°F**

-4

Blinks

zz. To change the temperature, press  or  then press  .

**HOLDING HIGH TEMP
3°F**

3

Blinks

The display will show:

**MANUAL SHOCK CYCLE
PROGRAMMING
COMPLETE**

After about 2 seconds the display will automatically change to:

**MANUAL MODE
PROGRAMMING CYCLE**

! NOTE: *Programming for "UV", "DEFROST" and "HEAT PROBE" will be the same in manual mode as it is in automatic mode.*

3. RECIPE NAME PROGRAMMING

a. With the display reading "OFF", press the  button and hold it for 10 seconds.

OFF

b. Enter your the password (see page 6), then press 

RECIPES PROGRAMMING
ENTER PASSWORD:

c. Press  or  to change to the desired

recipe number (from 1 to 150), then press 

ENTER RECIPE NO 1
NAME:

1

Blinks

d. Using  or  type the letters or numbers

required, then press  . To confirm the recipe

and go to the next one press  .

ENTER RECIPE NO 1
NAME: CHICKEN

If a mistake is made in writing a recipe, use  to go

to the desired location and correct it using  or  .

There is a blank space after number 9. It can be used to add a space or delete a letter.

Press  when the recipe is corrected.

To finish the recipe name programming press  ("ON/OFF").

OPERATION

1. AUTOMATIC MODE - SOFT CHILL

a. With the display reading "OFF", press the  ("ON/OFF") button.

OFF

b. To select a cycle, press the appropriate button  .
The LED for "SOFT" will be "ON".

OPERATING MODE
CHOOSE CYCLE

c. The LED's for "AUTOMATIC" and "MANUAL" are now blinking.

To select an "AUTOMATIC" cycle, press the button  .
The LED for "AUTOMATIC" will now be steady "ON".

SOFT CYCLE CHOOSE
MODE AUTO/MAN

d. To choose your recipe, press  or  then press  .

ENTER RECIPE NO 1
CHICKEN

This screen is shown only if the **RECIPE** parameter is set to "ON" in the **INITIAL PROGRAMMING**. To enter additional recipe names, refer to Page 15 "RECIPE NAME PROGRAMMING".

The display will show:

e. Press the  ("START/STOP") button to start the cycle.

alternating with

03.07.2006 10:28
READY TO START

AIR 75°F
F / CHICKEN 140°F

READY TO

START

Blinks

The display will show:

alternating with

03.07.2006 10:28
ELAPSED TIME 00:01

AIR 75°F
F / CHICKEN 140°F

00:01

Will
count up

The **AUTOMATIC** mode uses both the food probe and air probe temperatures to control the cycle. When the food temperature has reached the final setting of 40° F, the unit will automatically go into holding mode and a beep will sound for 5 seconds.

The display will show:

alternating with

alternating with

03.07.2006 11:56
ELAPSED TIME 01:28

AIR 34°F
F / CHICKEN 40°F

AIR 34°F
FOOD Ready

01:28

Blinks

The operator can now end this cycle by pressing the  ("START/ STOP") button.

The display will now show:

OPERATING MODE
CHOOSE CYCLE

2. MANUAL MODE - SOFT CHILL

IF INSTEAD OF AUTOMATIC you wish to select a **MANUAL** cycle, perform steps 1.a, 1.b, 1.c and 1.d (above), except in step 1.c

press button  instead of button . The LED for "MANUAL" will then be steady "ON". The four readouts in those steps will be the same as before.

Cycle time can be changed only in Programming mode. To change the programmed cycle time for any cycle see the instructions on Pages 8 to 14.

e. Press the  ("START/STOP") button to start the cycle.

The display show will:

alternating with

03.07.2006 10:41AM
REMAINING TIME 01:29

AIR 72°F
F / CHICKEN 140°F

01:29

Will count
down

The **MANUAL** mode uses time and the air probe temperature to control the cycle. The default total time for a soft cycle is 90 minutes. After the 90 minutes the unit will automatically go into holding mode.

The display show will:

alternating with

03.07.2006 12:11PM
REMAINING TIME 00:00

00:00

Blinks

AIR 34°F
F / CHICKEN 40°F

The operator can now end this cycle by pressing  ("START/ STOP").

The display will now show:

OPERATING MODE
CHOOSE CYCLE

3. HARD CHILL CYCLE

To perform a hard chill cycle, follow steps **1 or 2** (above), **EXCEPT** in step 1.b (above) press  instead of .

4. SHOCK FREEZE CYCLE

To perform a shock freeze cycle, follow steps **1 or 2** (above), **EXCEPT** in step 1.b (above) press  instead of .

5. UV (STERILIZATION) CYCLE

a. To perform a UV cycle **remove all food**, then press  the ("UV LIGHT") button.

OPERATING MODE
CHOOSE CYCLE

b. Press the  ("START/STOP") button to start the UV cycle.

UV CYCLE
READY TO START

READY TO

START

Blinks

The display will now show:

03.07.2006 11:43PM
UV CYCLE TIME 29:59

29:59

Will count
down to 00:00

After 30 minutes the display will show:
The controller will beep for a few seconds.

03.07.2006 12:13PM
UV CYCLE COMPLETE

UV CYCLE

COMPLETE

Blinks

6. DEFROST CYCLE

The defrost cycle runs the evaporator fan for 5 minutes with the door open.

OPERATING MODE
CHOOSE CYCLE

a. To perform a defrost cycle, press  ("DEFROST") button.

b. Open the door.

DEFROST CYCLE
OPEN DOOR!

c. Press the  ("**START/STOP**") button to start the defrost cycle.

**DEFROST CYCLE
READY TO START**

READY TO

START

Blinks

The display will now show:

**03.07.2006 12:15PM
DEFROST TIME 04:59**

04:59

Will count
down to 00:00

After 5 minutes the display will show:
The controller will beep for a few seconds.

**03.07.2006 12:20PM
DEFROST COMPLETE**

DEFROST

COMPLETE

Blinks

7. HEATED FOOD PROBE

a. To select the heated food probe, press  ("**HEATED PROBE**").

**OPERATING MODE
CHOOSE CYCLE**

If the food probe temperature is $>30^{\circ}\text{F}$, the display will show:

**HEATED FOOD PROBE
NOT NEEDED**

After a few seconds it will go back to reading:

**OPERATING MODE
CHOOSE CYCLE**

If the food probe temperature is $<30^{\circ}\text{F}$, the display will show:

b. Open the door.

**HEAT FOOD PROBE
OPEN DOOR!**

c. Press the  ("**START/STOP**") button to start the cycle.

**HEAT FOOD PROBE
READY TO START**

READY TO

START

Blinks

The display will now show:

**HEATING
FOOD PROBE**

After 5 seconds the display will show:

**HEATING COMPLETE
FOOD PROBE**

! NOTE: To stop any cycle before it has finished, press  ("**START/STOP**").

The controller will beep for a few seconds. If you still want to stop the cycle,

**UNIT IN PROCESS!
DO YOU WANT TO STOP?**

press  ("**START/STOP**") again. If you do **NOT** want to stop, do nothing and the cycle will continue.

MAINTENANCE & CLEANING

CLEANING THE CONDENSER

For correct and efficient operation of the blast chiller, it is necessary that the condenser be kept clean so that air can circulate around it freely and come into contact with the whole of its surface.



Figure 1

This operation (to be performed every 30 days, max.) can be accomplished using a brush (non-metallic) to remove all the dust and dirt from the condenser fins. Remove the finned grid to gain access to the condenser.

CLEANING THE STORAGE COMPARTMENT

Clean the inside of the storage compartment daily to avoid altering the taste and aroma of the food. Clean the inside, the grid supports and the grids with a mild detergent and then rinse thoroughly. The storage compartment and its internal components have been designed to aid all cleaning operations. Clean the outside surfaces regularly with a detergent for stainless steel and dry using a soft cloth. Always defrost the unit (see manual).

DO NOT USE ABRASIVES, SOLVENTS OR GLASS WOOL (Fig. 3).

Avoid using sharp implements and abrasives, especially when cleaning the evaporator (Fig. 2).

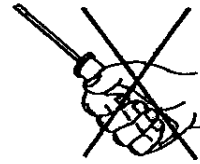


Figure 2

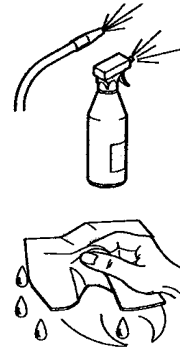
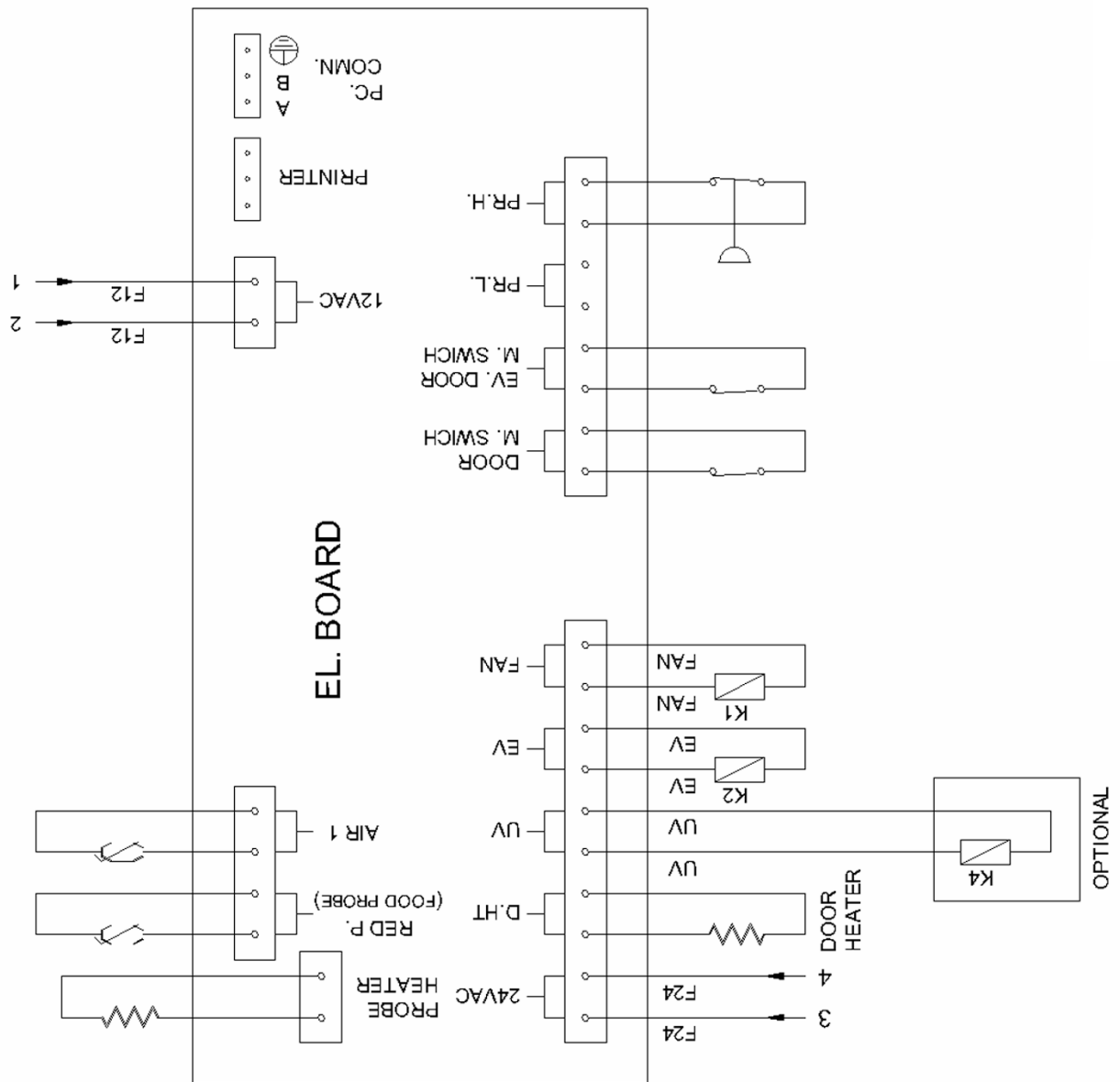


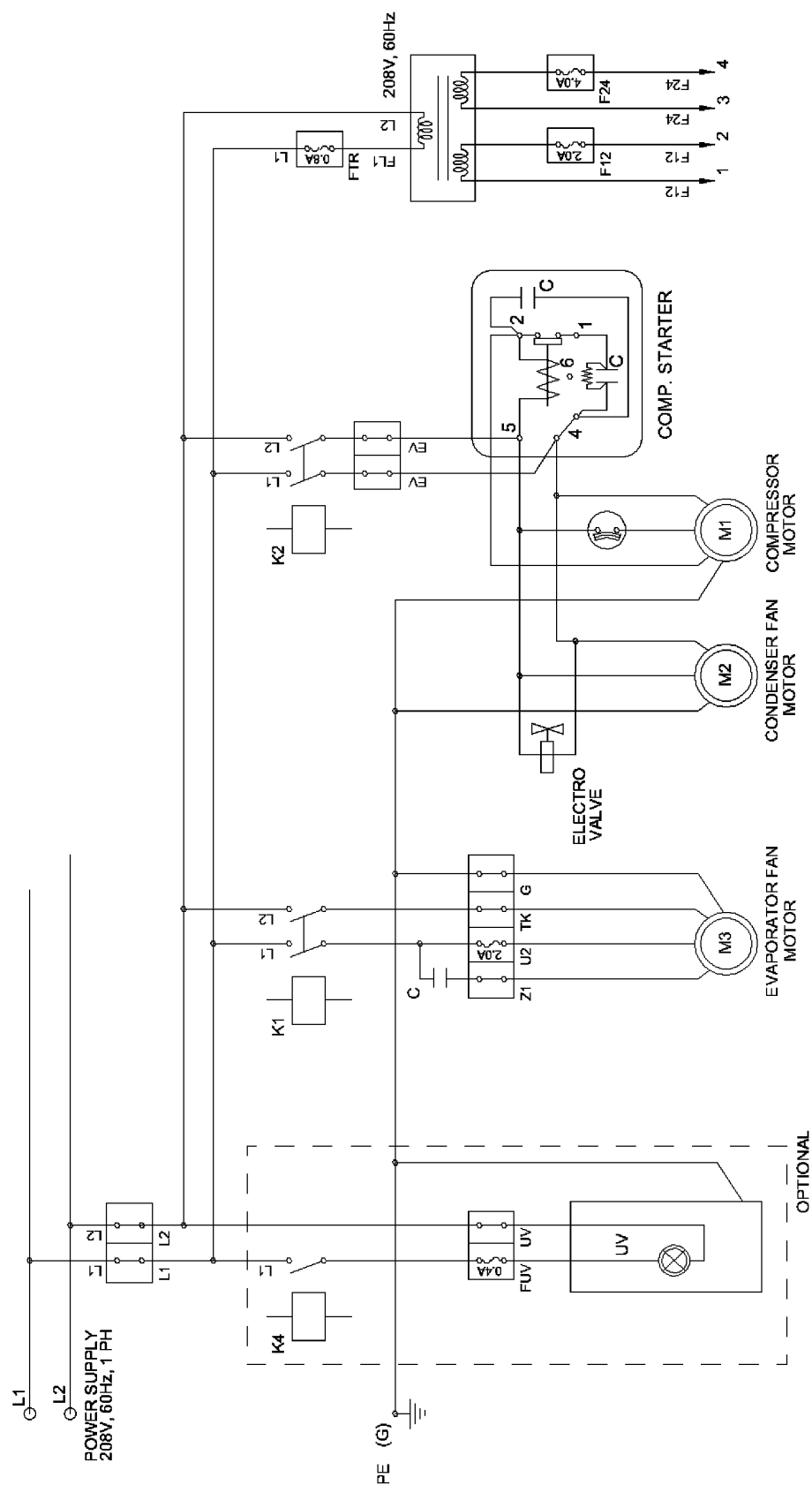
Figure 3

NOTE: If additional refrigerant should be needed, be certain to use the correct type and amount as shown on the nameplate.

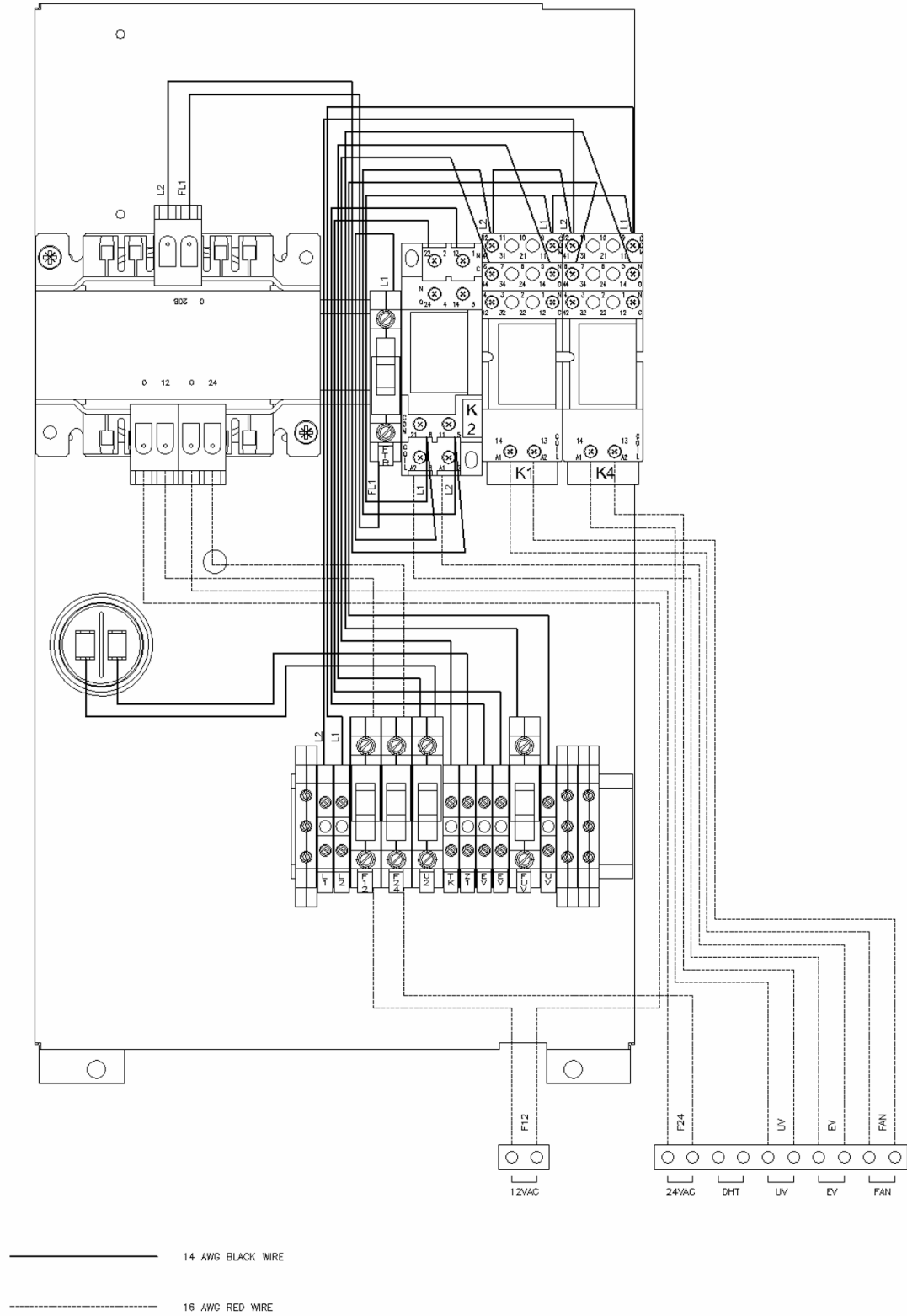
Electrical Wiring Schematic



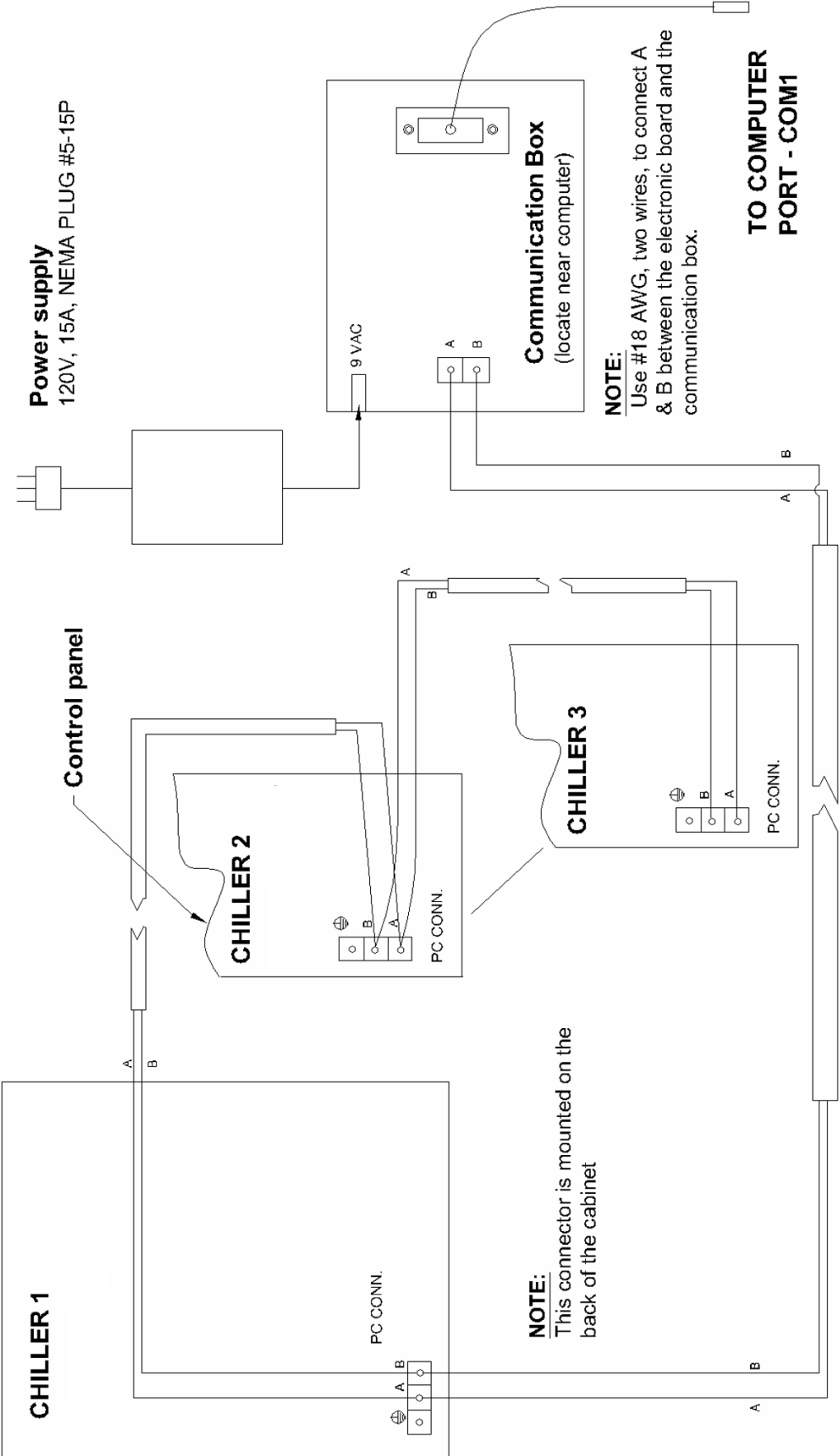
Electrical Wiring Schematic



Electrical Wiring Schematic



Computer Connection



PARTS LIST

Part Number	Description
AC990074	Transformer 208V/24V/12V
AC990101	Electronic Board "BLUE SYS" (B)
AC990104	PC Connection Box
AC990108	Air Probe Pt 100
AC990120	Compressor Aspera (R404A Refrigerant)
AC990126	Condenser Fan Motor
AC990135	Evaporator Fan, Cast Aluminum
AC990145	Food Probe - Heated
AC990147	Magnetic Door Switch
AC990150	Relay 10 A
AC990154	Solenoid, Danfoss
AC990159	UV LAMP, 6W
AC990160	Compressor Starter Kit
AC990178	AC Adaptor PC Connection
AC991019	Condenser
AC991023	Evaporator
AC991025	Expansion Valve, TES2
AC991028	Filter Drier
AC991030	High Pressure Switch
AC991032	Receiver
AC991036	Orifice 00
AC991038	Sight Glass
AC991041	Solenoid Valve EVR3
AC993021	Door Gasket 28" x 16"
AC993028	Drip Pan
AC990060	Relay 10 A Finder (UV)
AC992087	Wine Shelf
AC990191	Relay 30 A Finder

DINEX® Warranty

These Warranties cover the following Dinex International, Inc. ("Dinex") equipment products (the "Warranted Products"):

- Rethermalization Equipment Products
- Induction Heating System Products (excluding Induction Bases covered under separate warranty)
- Milk Cooler Products
- Ice Cream Freezer Products
- Air Curtain Refrigerator Products
- Blast Chiller Products
- Hot/Cold Food Counter Products
- Plate, Rack and Tray Dispenser Products
- Plate Heater Products
- Base Heater Products
- Drying and Storage Rack Products
- Starter Station Products
- Conveyor Products
- Tray and Other Cart Products

Warranted Products also includes any other Equipment System Products identified on Dinex's website (www.dinex.com) from time to time.

Standard Warranty. Except as indicated otherwise below, Dinex warrants that the Warranted Products will be free from defects in title, material and workmanship under normal use and service and will perform substantially in accordance with Dinex's written technical specifications for the Warranted Products (as such specifications exist on the date the Warranted Products are shipped) (the "Product Specifications"). This warranty covers both parts and labor and is available only to end-users (the "Customers") that purchase the Warranted Products from Dinex or its authorized distributors. For the purpose of these warranties, a defect is determined by Dinex after its good faith investigation.

Dinex Software. In addition to the other warranties set forth herein, with respect to Dinex's licensed software, Dinex warrants that it has the right to license or sublicense the software to Customer for the purposes and subject to the terms and conditions set forth in Dinex's standard terms and conditions.

Supplies and Accessories. Dinex's warranty for its supplies and accessories that are shipped with Warranted Products is covered by a separate warranty statement, which is available at www.dinex.com.

Services. Dinex warrants that any service it provides to Customer will be performed by trained individuals in a workmanlike manner.

DURATION

Dinex provides a one year warranty for the Warranted Products. The warranty period begins on the date the Warranted Products are shipped to Customer. The warranty period for any Warranted Product or part furnished to correct a warranty failure will be the unexpired term of the warranty applicable to the repaired or replaced Warranted Product.

REMEDIES

If Customer promptly notifies Dinex of Customer's warranty claim and makes the Warranted Product available for service, Dinex will, at its option, either repair or replace (with new or exchange replacement parts) the non-conforming Warranted Product or parts of the Warranted Product. With respect to Dinex's licensed software, Dinex will, at its option, either correct the non-conformity or replace the applicable licensed software. Warranty service will be performed without charge from 8:00 a.m. to 5:00 p.m. EST, Monday-Friday, excluding Dinex holidays, and outside those hours at Dinex's then prevailing service rates and subject to the availability of personnel. With respect to Dinex's warranty for the services it provides to Customer, Customer's

exclusive remedy shall be the re-performance of the services by Dinex. The foregoing remedies are Customer's exclusive remedies and Dinex's sole liability for warranty claims under this warranty statement. This exclusive remedy shall not have failed of its essential purpose (as that term is used in the Uniform Commercial Code) as long as Dinex remains willing to repair or replace defective Warranted Products within a commercially reasonable time after being notified of Customer's warranty claim.

LIMITATIONS

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These warranties do not apply to, and Dinex shall not have any obligation to Customer hereunder with respect to, any warranty claim resulting from or arising out of: (i) normal wear and tear; (ii) damage caused by shipping or accident; (iii) damage caused by improper installation, repair or alteration not performed by Dinex; (iv) the use of the Warranted Product in combination with any software, tools, hardware, equipment, supplies, accessories or any other materials or services, not furnished by Dinex or recommended in writing by Dinex; (v) the use of the Warranted Product in a manner or environment, or for any purpose, for which Dinex did not design or license it, or inconsistent with Dinex's recommendations or instructions on use including, but not limited to, power supply requirements identified in Product Specifications; (vi) any alteration, modification or enhancement of the Warranted Product by Customer or any third party not authorized or approved in writing by Dinex; (vii) Warranted Product manufactured to meet customer specifications or designs; or (viii) any accessories or supplies or other equipment or products that may be delivered with the Warranted Product.

In addition, these warranties do not cover: (i) Any defect or deficiency (including failure to conform to Product Specifications) that results, in whole or in part, from any improper storage or handling, failure to maintain the Warranted Products in the manner described in any applicable instructions or specifications, inadequate back-up or virus protection or any cause external to the Warranted Products or beyond Dinex's reasonable control, including, but not limited to, power failure and failure to keep Customer's site clean and free of dust, sand and other particles or debris; (ii) the payment or reimbursement of any facility costs arising from repair or replacement of the Warranted Products; (iii) any adjustment, such as alignment, calibration, or other normal preventative maintenance required of Customer; and (iv) expendable supply items.

